



JT's Farmhouse Brunch Family Style Selections For The Table

40 pp Plus Tax & Grat. 20% 250 room charge

Freshly baked cornbread with honey whipped butter for the table
Farmhouse Salad *tomato, radish, parmesan cheese, and lemon truffle vinaigrette*

The Beginnings

(Choice of three for the table)

- Deviled Eggs *dill, grain mustard, and candied bacon*
- Roasted Garlic Hummus *grilled pita with crudité*
- Jumbo Chicken Wings *classic buffalo, jerk or ginger soy*
- Jalapeno Corn Fritters *cheddar cheese tossed with sweet chili*
- Pimento Mac and Cheese *bacon, tomatoes, and shell pasta*
- Beer Can Mussels *tomato, sausage, melted leeks and blue point lager*
- Meat Candy *candied pork belly and pickled red onions*
- Cast Iron Spinach Artichoke Fondue *grilled pita*

The Eggs

(Choose one for the table)

- Cheddar Scrambled Eggs
- Cast Iron Spinach Parmesan Frittata

The Mains

(Choice of two for the table)

- Marinated Skirt Steak *balsamic cipollini onions, chimichurri*
- House Made Buttermilk Biscuits *with country gravy*
- Crunch Berry French Toast *fresh berries and whipped cream*
- Cornflake Crusted Chicken and Waffle Stacks *maple drizzle*
- BBQ Pork Belly Hash *bbq aioli, sweet peppers and onions, beer cheese*
- Seared Salmon *maple glaze and scallions*
- Blackened Shrimp *stewed sweet peppers and onions, rosa sauce*

Sides

(Choice three for the table)

<p><i>Crispy Seasoned Fries – Country Cheesy Grits – Home Fries – Applewood Bacon – Breakfast Sausage – Crispy Brussels</i></p>

From Our Bakeshop

Chef's seasonal dessert

EAT, DRINK & BE MERRY!